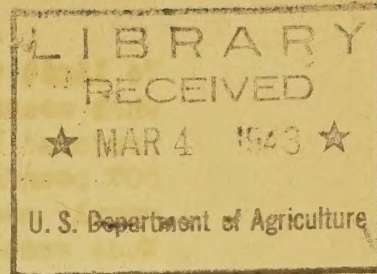


United States Department of Agriculture
EXTENSION SERVICE
Washington, D. C.



M E A T S H A R I N G

ITS WHY AND HOW

1.913

F4M46

Reserve

1. YOU, an American farm family, were asked to increase meat production. You did!
2. YOU have been asked to preserve more of your meat at home, easing the pressure on commercial plants. You are!
3. NOW, you are asked to limit the amount of meat you eat. You will!

BUT

This third request seems a queer reward for doing jobs 1 and 2 so well. Secretary Wickard thought it queer too - at first. He re-checked the figures before he was convinced that even our record supplies of meat would not be enough unless we home folks shared a lot of it with our boys and allies overseas.

--ooOoo--

YOUR SHARE OF MEAT

Two and one-half pounds of meat to a person a week has been set as our personal share of America's meat supply. Children between 6 and 12 years rate 1-1/2 pounds a week; children under 6 years, 3/4 pound.

Figuring the weekly meat share for a family is easy. Take the Wades for example. Mr. and Mrs. Wade and their hired man have an allowance of 2-1/2 pounds of meat each or 7-1/2 pounds together; Henry, aged 9, rates 1-1/2 pounds; and Betty, 5, 3/4 pound. The weekly sharing allowance for the whole family is the sum of those figures or 9-3/4 pounds.

If the Wades lived in town, their meat-sharing problem would be simple. They would merely limit their purchases of retail meat to 9-3/4 pounds a week. But the Wades live on the farm. They not only produce meat animals for others but they also dress and preserve their own supplies.

The Wades are entitled to 9-3/4 pounds of meat a week, but they can't kill just 9-3/4 pounds of pork or beef at a time. They can't share meat on a weekly basis but must ration themselves by the season, or better, by the year. Nine and three-quarter pounds a week for 52 weeks gives these five people 507 pounds of "shared" meat a year.

To limit their home butchering to 507 pounds, the Wades need to know what meats are classed as shared, and how much shared meat will be produced by the animals they have saved for family use. With about 507 pounds of meat salted, canned, frozen, or on the hoof, the Wades' yearly meat-sharing problem is merely one of meal planning. Mother Wade must make that meat last for 12 months.

WHAT IS SHARED MEAT?

Shared meat includes -

- (1) The main retail cuts from beef, pork, lamb, mutton, and veal carcasses.
- (2) The bone, skin, and fat normally found in those retail pieces.

Shared meat does not include -

- (1) The bone, fat, and trim that go, usually, into the retailer's scrap box.
- (2) The liver, heart, and other edible organs; also hog's head and lard.
- (3) Fish, poultry, and game. If available, they can be used freely to supplement the allowance of beef, pork, veal, and lamb.

HOW MUCH SHARED MEAT FROM CATTLE, HOGS, LAMBS, CALVES?

The weight of shared meat (trimmed retail cuts) that can be obtained varies according to several things, among which are type and fatness of a slaughtered animal. For those families who do not have their own yields, the following average, rounded percentages can be used. Applying the proper percentage to the live or carcass weight of an animal will give a usable estimate of the shared meat it will yield.

Approximate Share of Meat From
Home-dressed Animals

<u>Kind of shared</u> <u>meat</u>	<u>Live weight</u> <u>Percent</u>	<u>Carcass weight</u> <u>Percent</u>
Beef	45	80
Pork	55	70
Lamb	45	90
Veal	45	80

What animals a family should dress to provide their yearly share will depend on (1) the animals available, (2) what kinds of meat the family prefers, and (3) the most practical methods of preservation.

The Wade family, needing 507 pounds of shared meat, could can and freeze their year's allowance from one steer weighing about 1,100 pounds. Probably they will choose to dress a calf, make lard and smoked meat from a couple of hogs, and hang up some lambs when they want variety. Three ways in which they could plan their home-dressed share of meat are given as examples.

--ooOoo--

THE WADE FAMILY
SHARES ITS HOME-DRESSED MEAT

Sharing Allowance for 1 Year

<u>Person</u>	<u>Age</u>	<u>Share of meat</u> <u>per week</u> <u>Pounds</u>	<u>No. of</u> <u>weeks</u> <u>on farm</u>	<u>Share of Meat</u> <u>per year</u> <u>Pounds</u>
Mr. Wade.....	adult.....	2-1/2.....	52	130
Mrs. Wade....	adult.....	2-1/2.....	52	130
Henry.....	between 6 and 12..	1-1/2.....	52	78
Betty.....	less than 6.....	3/4.....	52	39
Hired man....	adult.....	2-1/2.....	52	130
(full time)		9-3/4		507

Home-Dressed Animals Needed for
507 Pounds of Shared Meat

Kind of meat	<u>Live weight</u>		<u>Shared meat</u>	
	<u>Pounds</u>	<u>Live weight</u> <u>Percent</u>	<u>Pounds</u>	
<u>PLAN 1:</u>				
1 calf	500	45	225	
2 hogs (225-lb.).....	450	55	248	
1 lamb	85	45	38	
			<u>511</u>	

OR

<u>PLAN 2:</u>				
2 veal calves (200-lb.).....	400	45	180	
2 hogs (200-lb.).....	400	55	220	
3 lambs (80-lb.).....	240	45	<u>108</u>	
			508	

OR

<u>PLAN 3:</u>				
1 steer.....	1,125	45	506	

--ooOoo--

The White family, neighbors of the Wades, have a boy in college and require extra help during harvest. Their share of meat and three ways for slaughtering that quantity at home may help others to budget their own meat supply.

THE WHITE FAMILY
SHARES ITS HOME-DRESSED MEAT

Sharing Allowance for 1 Year

<u>Person</u>	<u>Age</u>	<u>Share of meat</u>		<u>No. of</u> <u>weeks</u> <u>on farm</u>	<u>Share of Meat</u> <u>per year</u> <u>Pounds</u>
		<u>per week</u> <u>Pounds</u>	<u>weeks</u> <u>on farm</u>		
Father.....	adult	2-1/2.....	52	130	
Mother.....	adult	2-1/2.....	52	130	
Bill.....	(over 12 and in college).....	2-1/2.....	16	40	
Mary.....	over 12.....	2-1/2.....	52	130	
Tom.....	between 6 and 12.....	1-1/2.....	52	78	
Hired man (full time)...	adult.....	2-1/2.....	52	130	
Harvest help:					
Man	adult.....	2-1/2.....	6	15	
Man	adult.....	2-1/2.....	4	10	
Man	adult.....	2-1/2.....	4	<u>10</u>	
				673	

Home-dressed Animals Needed for
673 Pounds of Shared Meat

<u>Kind of meat</u>	<u>Live weight</u> Pounds	<u>Shared meat</u>	
		<u>Live weight</u> Percent	<u>Pounds</u>

PLAN 1:

1 beef	750	45	338
3 hogs (200-lb.)	600	55	330
			<u>668</u>

OR

PLAN 2:

1 beef	700	45	315
3 hogs (200-lb.)	600	55	330
1 lamb	85	45	<u>38</u>
			683

OR

PLAN 3:

2 calves (250-lb.)	500	45	225
4 hogs (200-lb.)	800	55	<u>440</u>
			665

Not all of the food from a home-dressed animal is classed as shared meat. Following are percentages and weights of both shared and additional products from average animals.

TOTAL PRODUCTS FROM HOME-DRESSED ANIMALS

1 Beef: Live wt., 750 lb.; dressing percentage, 56; carcass wt., 420 lb.

<u>Shared Meat</u>			
	<u>Live weight</u>	<u>Carcass weight</u>	<u>Pounds</u>
	Percent	Percent	
Whole carcass, 420 pounds			
Cuts:			

Steaks and roasts.....	23	40	172
Pot roasts.....	11	20	83
Stew and ground meat.....	<u>11</u>	<u>20</u>	<u>83</u>
	45	80	338

	Percent	Pounds
Hindquarters, 202 pounds:		
Steaks, roasts, and		
pot roasts.....	58	117
Stew and ground meat.....	<u>18</u>	<u>37</u>
	76	154

	Percent	Pounds
Forequarters, 218 pounds:		
Steaks and roasts.....	25	55
Pot roasts.....	32	70
Stew and ground meat.....	<u>27</u>	<u>59</u>
	84	184

Additional Products, Not Shared

	<u>Pounds</u>
Bone, trim, and fat (11 percent of 750 lb.).....	83
Liver, heart, etc.....	20

Stored Products

Fresh, frozen, canned, or corned beef, liver, etc.....	358
Soup stock, suet, etc.	

1 Hog: Live wt., 225 lb.; dressing percentage, 78; carcass wt. 176 lb.

Shared Meat

Cuts:	<u>Live weight</u>	<u>Carcass weight</u>	<u>Pounds</u>
	<u>Percent</u>	<u>Percent</u>	
Fresh hams, shoulders,			
bacon, jowls for curing....	40	50	88
Loins, ribs, sausage.....	15	20	35
	55	70	123

Additional Products, Not Shared

Rendered lard 14 percent of 225 pounds.....	32
Bones, etc., for headcheese, 8 percent of 225 pounds.....	18
Liver, heart, and tongue.....	5

Stored Products

Smoked ham, bacon, shoulders, and jowls (88 lb. less 10 percent curing shrink).....	79
Fresh, frozen, or canned loins, ribs, sausage.....	35
Headcheese, scrapple, etc. (from 18 pounds of head, etc.).....	10
Lard.....	32

--ooOoo--

1 Lamb: Live wt., 85 pound; dressing percentage, 48; carcass wt., 41 lb.

Shared Meat

Cuts:	<u>Live weight</u>	<u>Carcass weight</u>	<u>Pounds</u>
	<u>Percent</u>	<u>Percent</u>	
Legs, chops, and shoulders...	37	75	31
Breast and stew.....	8	15	7
	45	90	38

Additional Products, Not Shared

Liver, heart, and tongue.....	2
Bone, trim, fat 3 percent of 85 pounds.....	3

Stored Products

Fresh, frozen, or canned meat and liver.....	40
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1 Veal calf: Live wt.. 200 pounds; dressing percentage, 56; carcass wt., 112 lb.

Shared Meat

Cuts:	<u>Live weight</u>		<u>Carcass weight</u>		<u>Pounds</u>
	Percent		Percent		
Cutlets and chops.....	17	30	34
Roasts.....	14	25	28
Stew and ground meat.....	<u>14</u>	<u>25</u>	<u>28</u>
	45	80	90

Additional Products, Not Shared

Liver, heart, tongue, sweetbreads.....	10
Bone, trim, and fat, 11 percent of 200 pounds.....	22

Stored Products

Fresh, frozen, or canned meat, liver, etc.....	100
Soup stock and fat.	

--ooOoo--

A British taxi driver with a weekly meat ration of one-half pound a week was asked by an American newspaperman,

"What would you do with 2-1/2 pounds of meat a week?"

The taxi man thought a minute and then replied,

"I'd start a restaurant."

....Edward R. Murrow, in C.B.S. broadcast,
Sunday, November 8, 1942.